



• LUNCH •



## Welcome To



*Est. 1996*

Inside this seemingly humble restaurant and market is a dining and shopping experience that reflects the owner's tastes for fine food, wine and wonderful intimacy.

Proprietor Steven Perricone's vision for the restaurant and marketplace was a home built in the early 1900's on this site. His wish to convey old world charm and warmth was found in the wooden walls and floors of the old house.

During renovations however, a non-supporting wall was removed and the roof which held a cistern collapsed, rendering the building unusable. Undaunted, Steven went to Vermont in search of and found a well preserved wooden barn (circa 1700) that held within it's walls the geniality that was destroyed in the old home. Piece by piece the barn was taken apart and brought to Miami so that the hand hewn beams, walls and flooring would grace the restaurant and marketplace, while also complementing the natural environment of the park and trees surrounding it.

Whether it is the hearty Sunday Brunch, fast business lunch, a relaxing dining experience or taking home delicious treasures, Perricone's owner and gracious staff are intent on providing you with food and service in an atmosphere of friendly ambiance that beckons aloud "venite mangiare!" "Come and eat".

We hope you see the restaurant and marketplace as we do. If you have any suggestion or recipes you would like to share, please take the time... We look forward to catering your parties or events, whether it be private or business, large or small... at your home or office, or in the restaurant overlooking the park. We hope to see you again and again.

"Buon Appetito".



Original home that charmed Steven.



Vermont barn that was disassembled and shipped to Florida.



# TODAY'S SPECIALS

AMERICAN EXPRESS®

Please be sure to notify us of any food allergies.



## APPETIZERS & SALADS

### Antipasto

Generous portions of genoa salami, prosciutto di Parma, aged provolone cheese, sun dried tomatoes, grilled roasted peppers and calamata olives.  
Drizzled with extra virgin olive oil and a touch of basil. \$8.95

### Fried Calamari and Zucchini Straws

Tender calamari and zucchini lightly fried. Served with spicy marinara sauce and sprinkled with crushed red pepper. \$8.95

### Mozzarella Caprese Napoleon

Thick slices of homemade mozzarella and vine ripened tomatoes, stacked and skewered with a sprig of fresh rosemary. Seasoned with balsamic vinegar and extra virgin olive oil \$7.95  
With prosciutto di Parma. \$9.50

### Perricone's Portobello Mushroom Torta

Grilled portobello mushroom, prosciutto di Parma, vine ripened tomato, melted fontina cheese, drizzled with aged balsamic vinegar \$8.95

### Classic Romano Caesar

Freshly grated parmesan cheese and garlic croutons over tender romaine hearts. \$5.95  
With grilled chicken breast. \$8.95  
With grilled shrimp. \$10.50

### Gamberetti Salad

Large grilled shrimp, avocado, hearts of palm, roasted peppers, seasoned with a Caribbean citrus salsa. \$12.95

### Beef Tenderloin Carpaccio

Served with arugula, shaved Reggiano cheese and aged balsamic vinegar \$9.95

### Goat Cheese Salad

Pistachio crusted goat cheese, over baby greens with a passion fruit and white truffle vinaigrette \$9.95

### Perricone's Organic Salad

Organic arugula, watercress & Belgian endive with walnuts, julienne of pears and apples.  
Topped with crumbled gorgonzola in a fine herb vinaigrette \$9.95  
With grilled chicken breast add \$2.50 With grilled shrimp add \$3.50

### World Famous Chicken Salad or Tuna Salad

Served atop a fresh baby green salad - \$8.95 On a fresh baquette \$7.95

**Chicken salad:** prepared with golden raisins, pine nuts, Granny Smith apples, basil, grilled chicken breast and Hellmann's Real mayonnaise.

**Tuna Salad:** all white albacore tuna prepared in a traditional style.

### Baby Green Salad

Tender baby greens, vine ripened tomatoes, delicately seasoned with balsamic vinaigrette. \$5.50

With grilled chicken breast. \$8.95 With grilled shrimp. \$10.50



## PASTA

• • Any Pasta dish can be substituted with whole wheat penne upon request • •

### Seafood Linguine

Linguine with gulf shrimp, ocean scallops, mussels and calamari in scampi sauce. \$14.95

### Rigatoni

Rigatoni pasta with homemade mozzarella and diced roasted eggplant. Served in fresh pomodoro sauce. \$9.95

### Ravioli

Spinach and ricotta cheese ravioli in a coral pink sauce. \$12.95

### Capellini with Shrimp

Angel hair pasta with fresh grilled shrimp, diced tomatoes, fresh basil, garlic and extra virgin olive oil. \$13.95

### Penne Pomodoro

Penne tossed with diced tomatoes, fresh basil, garlic and extra virgin olive oil \$9.95  
with grilled chicken add \$2.95  
with grilled shrimp add \$3.95

### Penne with Grilled Chicken

Penne pasta with grilled chicken breast, calamata olives, sun dried tomatoes julienne, diced feta cheese, basil, garlic and extra virgin olive oil. \$12.95

### Fettucine with Wild Mushrooms

Fettucine pasta, wild mushrooms, diced grilled chicken and sun dried tomatoes, topped with goat cheese in a barolo wine sauce.. \$13.95

### Homemade Potato Gnocchi

Choose from coral pink, quattro formaggi or pomodoro sauce. \$12.95

### Grandma Jennie's Meat Lasagna

Layers of lean beef smothered with mozzarella, ricotta cheese and marinara sauce. \$10.95

### Vegetable Lasagna

Prepared with fresh garden vegetables and layered with mozzarella, ricotta cheese and marinara sauce. \$10.95

### Chicken Parmigiana with Pasta Pomodoro

Delicately seasoned and lightly fried chicken breast topped with pomodoro sauce and melted mozzarella cheese. Served over pasta prepared with crushed tomatoes, fresh basil, garlic and extra virgin olive oil. \$12.95



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